



COMMUNIQUÉ DE PRESSE

GUIDE MICHELIN

Paris, March 18, 2024

**62 newly Starred restaurants in France:  
Headlining the group is La Table du Castellet, helmed by  
35-year-old Fabien Ferré, which received Three  
MICHELIN Stars. The youthful verve of 2024 continues  
with more than thirty eateries run by restaurant owners  
aged under 40 earning One MICHELIN Star**

- La Table du Castellet and Le Gabriel – La Réserve Paris have reached the pinnacle of gastronomy and are awarded Three MICHELIN Stars.
- 8 new restaurants receive Two MICHELIN Stars.
- 52 establishments, located throughout France, newly acclaimed with One MICHELIN Star; more than thirty of them run by restaurant owners aged under 40.
- The MICHELIN Green Star highlights the sustainable endeavors of 9 new restaurants, reasserting France's primacy in terms of eco-friendly gastronomy.

Michelin is pleased to present the 2024 restaurant selection of the MICHELIN Guide France. The new crop was unveiled in the Centre - Val de Loire Region, at a Ceremony held at Tours Congress Center. The 2024 vintage boasts 2 new Three Star restaurants, 8 new Two Star restaurants, 52 new One Star restaurants and 9 new MICHELIN Green Star restaurants.

In total, the MICHELIN Guide restaurant selection recommends 639 starred restaurants – 30 Three Star, 75 Two Star and 534 One Star – located throughout France.

"The MICHELIN Guide inspectors awarded a number of Stars to establishments that first opened their doors in 2023. They are often run by young entrepreneurs. This was not an intentional decision by the MICHELIN Guide in order to highlight the emerging generation, but rather a way of paying tribute to their sheer talent, executed alongside mixed teams of passionate individuals, who are ambassadors of their regions and of the farming communities whose produce they exalt. The young age of the chefs in the 2024 selection is embodied, at the summit of the selection, by the



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high-voltage Fabien Ferré at La Table du Castellet who, aged just 35 has received Three MICHELIN Stars. The most coveted accolade was also concertedly awarded to Le Gabriel, run by Jérôme Banctel and his team. Our inspectors keep talent in their sights from one year to the next with patience and goodwill and when they notice that a restaurant's stature is changing, the entire MICHELIN Guide family is excited for them," explains Gwendal Poullennec, International Director of the MICHELIN Guides.

### **Two distinctive culinary signatures newly awarded Three MICHELIN Stars**

At **La Table du Castellet** (Le Castellet), Head Chef Fabien Ferré, who took over from his mentor Christophe Bacquié, achieved a dazzling success when reopening the establishment. Running the restaurant singlehandedly, he delivers his own culinary vision and has been awarded Three MICHELIN Stars at just 35 years old. With this accolade, he becomes the youngest French chef in this category. Provence and its marine and botanic produce take pride of place, with creative and perfectly executed dishes, enhanced with concentrated sauces, jus and emulsions which are both intense and powerful, such as the velvety roe sauce with strawberry vinegar that underscores the delicious langoustine with rhubarb. The desserts, devised by Pastry Chef François Luciano, vie with one another in freshness and exquisiteness, and always prioritize seasonal ingredients. They are preceded by a spectacular cheese cellar selection that diners are invited to delve into.

In the elegant and opulent setting of the hotel La Réserve (Paris' 8<sup>th</sup> district), **Le Gabriel – La Réserve Paris** reaches a new tier of excellence and achieves the culinary Holy Grail. Head Chef Jérôme Banctel, harking from Rennes, has worked at the most prestigious Parisian establishments, and crafts a very personal cuisine. Fluctuating between the flavors of his native Brittany and those gleaned during his many travels, dishes are sharp, accurate and often imbued with wanderlust. At dinner, whether guests choose the *Virée* menu – a gastronomic homage to the chef's home region – or the *Périple* menu – where far-flung cuisines, particularly Turkish and Asian, rub shoulders – Jérôme Banctel reveals his cosmopolitan alchemy talents as he juggles with acidity, iodine, herbs and spices, such as the Binchōtan-grilled lobster with almond praline and verbena peach. The eatery invites gourmets to return to explore the many facets of this multi-cultural cuisine which offers an affordable 4-course lunch menu. During the hunting season, a delectable menu awaits fans of mallard duck, dove and hare à *la Royale*.



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With these two additions, the MICHELIN Guide recommends a total of 30 Three Star establishments.

### **8 restaurants maintain Two MICHELIN Stars**

In Paris, the MICHELIN Guide inspectors awarded 3 new eateries, whose gastronomic advancement impressed them.

At **Jules Verne**, Head Chef Frédéric Anton and Executive Chef Kevin Garcia receives Two MICHELIN Stars in one go at this legendary establishment on the second floor of the Eiffel Tower. Thanks to their outstanding culinary concoctions which could be described as a 'flavor discussion with the Iron Lady,' they transform Paris' most famous monument into a stronghold of cultural and gastronomic excellence. In Paris' 8<sup>th</sup> district, Martino Ruggieri confirms his upsurge by earning a second distinction for **Maison Ruggieri**, just one year after receiving his first Star. Served in an intimate and elegant setting, the succession of refined and exquisite dishes are combined with sensational sauces and sometimes audacious pairings. Just a stone's throw away, **L'Orangerie**, helmed by Head Chef Alan Taudon, adds a new Star to the staggering gastronomic offering proposed by the Four Seasons George V. Chef Taudon's creations, which place an onus on vegetables, sea food and dairy produce, reflect a striking balance, without compromising on indulgence – such as the delectable potato pie with Comté cheese and truffle, and the must-try sea urchin chestnut with egg yolk beads.

Outside Paris, **La Maison Benoît Vidal's** move from Val-d'Isère to Annecy has been wholly successful and the eatery has maintained its Two MICHELIN Stars. In his new setting, the Head Chef remains faithful to his desire to "transform ingredients into emotions" to emphasize the "alliance between people and nature." An ambition he breathes gastronomic life into through his pared down, poetic creations that are firmly rooted in his adopted Savoie homeland. Just a few valleys away in an upscale Courchevel complex, **Sylvestre Wahid – Les Grandes Alpes**, further enhances the excellent standard of this very exclusive establishment. From the open kitchens overlooking the dining room, Sylvestre Wahid and his team conjure up a bespoke gastronomic experience, centered around the highest quality products. The chef's signature dishes are magnificently revisited and summon, at times, references to Pakistani cuisine.

At **Le Mas Les Eydins** in Bonnieux, Christophe and Alexandra Bacquié have created a welcoming, gastronomic eatery nestled in the heart of a magnificent Luberon farmhouse surrounded by vines and olive groves. On the plate, Christophe Bacquié continues to extol the virtues of Provençale cuisine, which he exalts with subtle Corsican touches. The creations, which



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supplement some of the iconic dishes the chef wished to keep on the menu, are sophisticated and straight to the point. There are some references to more homely cuisine, perfectly keeping with the restaurant's immensely welcoming ambiance. Further south in Monaco, **Les Ambassadeurs by Christophe Cussac**, which has just reopened inside the Métropole hotel, also maintains Two MICHELIN Stars. Christophe Cussac, the former right-hand man of Joël Robuchon, sails with panache between classic options and more modern fayre. Dishes are consistently accurate, intelligible and particularly harmonious – like the langoustine with tempura beans and Maltese sauce.

Finally, at the extreme geographic antipode, **Ronan Kervarrec** adds a second star to his eponymous eatery, located in Saint-Grégoire. The Breton-born chef, who returned to the fold in 2021 after a distinguished career in Saint-Emilion and on the French Riviera, celebrates the inescapable dishes of the Armorican culinary identity, with oh-so-indulgent creations.

With these 8 new tables, The MICHELIN Guide France 2024 recommends 75 Two Star restaurants.

### **52 new restaurants awarded one MICHELIN Star**

Once again this year, the MICHELIN Guide inspectors traveled the length and breadth of France to uncover gastronomic talent wherever it was to be found. As an illustration of the exponential gastronomic expansion in France's towns and countryside, 52 new restaurants have received – or maintained – One MICHELIN Star. Of these 52 establishments, 23 are new additions, which first opened their doors in 2023, and which have been directly awarded by the inspectors for the quality and consistency of their service. Many such eateries are located in small villages.

With 12 new restaurants awarded and a total of 95 One Star establishments, Paris consolidates its position as France's leading gastronomic destination. Among the notable newcomers, the inspectors were impressed by **Espadon**, the new restaurant at the Ritz hotel, run by chef Eugénie Béziat. In this legendary hotel, where Auguste Escoffier standardized in his era, the codes of French classical cuisine, Eugénie Béziat imposes with flair, a delicious resurgence paired with subtle African references. Not far away, **Onor**, a new socially and gastronomically committed project by chef Thierry Marx, wins diners over with the quality of its creations; just like **Hémicycle**, on the opposite bank of the Seine, run by Italian couple Flavio Lucarini and Aurora Storari. Japanese flavors and traditions are proudly represented at **Sushi Yoshinaga** and



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**Chakaiseiki Akiyoshi.** At the former, the sushi counter experience is the epitome of sophistication, excellence and nuance, while in the latter, the distinctive cha-kaiseki tradition is honored.

Outside Paris, among the newly promoted establishments run by renowned chefs – **Calice** in Béziers; **Le Champ des Lunes** in Lauris; **Le Feuillée - Le Couvent des Minimes** in Mane – the One Star roster also reflects the ramping up of a new and highly talented generation. Fully aligned with the identity and history of the restaurant owners who run them, these independent eateries are often lifelong projects. Rooted in their regions and connected to a thriving local ecosystem, they become distinctive and special places, as well as ambassadors for their regions. After meeting in the kitchens of Mirazur, Florencia Montes and Lorenzo Ragni decided to open their own restaurant **ONICE**, in Nice. They propose four-hands dining centered around Mediterranean produce and enhanced with Argentine and Italian nuances – nods in the direction of their respective homelands. In Saint-Omer, in the Pas-de-Calais, Camille Delcroix lovingly prepares dishes in the kitchens of **Bacôve**, which celebrate the local region, while respecting the changing seasons as closely as possible. The driving force is identical at **AinTimiste**, a restaurant belonging to chef Jérôme Busset in Poncin, a small medieval village just outside Bugey and Revermont and the **L'Auberge du XIIème siècle** in Saché, an eatery which until now was distinguished with a Bib Gourmand and where chef Kevin Gardien pays tribute to the very best Loire Valley and Touraine ingredients.

In the small Dordogne village of Saint-Léon-sur-Vézère, New Zealand chef Nick Honeyman, his German wife Sina and their international team, get to grips with the Perigord terroir, which they interpret with flair in a modern and uninhibited manner at the **Petit Léon**. At **Chamarlenc** in Puy-en-Velay, Head Chef Yoan Delorme and his partner Célia Baudelier who helms the dining room, who have just taken over the establishment, propose top-flight gastronomic experiences to diners at very affordable prices: set menus vary between thirty euros for lunch and sixty euros for dinner (for an 8-course menu).

The MICHELIN Guide inspectors also highlight wonderful entrepreneurial and professional stories of remarkable culinary offerings. At **Ar Men Du** in Névez, in Finistère, Jérôme Gourmelen, until recently working as the restaurant's Sous-Chef and Pastry Chef, recently took over at the helm of the kitchen and has earned One MICHELIN Star. In Lorient, after learning the ropes alongside the region's top names, Julien Corderoch bought the establishment where he learned his trade in 2018. Now named **Louise** after his grandmother from Port Navallo, the chef concocts inspiring cuisine,



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rooted in his native Brittany and brimful of family references. In Hauteluce, a small Beaufort village, Benoit Goulard – who runs the kitchen singlehandedly – and Hélène Fleury – who manages the dining room alone – took over a former auberge in 2018 and created **Mont Blanc Restaurant & Goûter**. Loyal to many local producers, they offer a set menu as well as a delectable snack time menu from 4 p.m. Finally, in Villeneuve-le-Comte, in Seine-et-Marne, Nicolas Tissier has just taken over the family-run establishment - **La Vieille Auberge** – and offers a modern surprise menu, focusing on fine produce.

The MICHELIN Guide recommends a total of 534 restaurants awarded One MICHELIN Star.

### **The sustainable undertakings of 9 new restaurants awarded the MICHELIN Green Star**

For the 5<sup>th</sup> year running, the MICHELIN Green Star promotes the endeavors of pioneering restaurants that are fully committed to more sustainable gastronomy.

Nine new restaurants in the selection, involved in noteworthy and varied initiatives, have once again been awarded the MICHELIN Green Star: **La Cour de Rémi**, Bib Gourmand in Bermicourt; **Le Domaine du Châtelard** in Dirac; **Les Jardiniers** in Ligré; **La Bastide de Moustiers** 🌿 in Moustiers-Sainte-Marie; **L'Art de Vivre** in Narbonne; **Bellefeuille – Saint James Paris** 🌿 in Paris' 16<sup>th</sup> district; **La Galinette** 🌿 in Perpignan; **En Pleine Nature** 🌿 in Quint-Fonsefrives and **Le Saint Hilaire** 🌿 in Saint-Hilaire-de-Brethmas.

With a total of 94 restaurants awarded, France maintains the distinction as the country with the most Green Stars; reflecting French restaurant owners' ability to envision the future of gastronomy in a more sustainable manner and to devise inspiring initiatives.

### **4 Special Awards and the Passion Dessert selection**

To promote the know-how and the various catering professions that help to forge memorable dining experiences, the MICHELIN Sommellerie and Service Awards have highlighted several talented professionals. The MICHELIN Young Chef and Mentor Chef Award meanwhile, encourage young upcoming talent, as well as occupational transmission.

The MICHELIN Service Award 2024, awarded by Claire Sonnet, went to **Sandrine Deley Favario**, manager of the restaurant L'Auberge de Montmin 🌿🌿🌿 in Talloires-Montmin, and to **Serge Schaal**, manager of the restaurant La Fourchette des Ducs 🌿🌿 in Obernai.



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The MICHELIN Sommellerie Award 2024, presented by Touraine winemaker Noëlla Morantin, was awarded to **Xavier Thuizat**, manager of the restaurant and Head Sommelier at the restaurant L'Écrin 🍷 in Paris, and to **Magali Delalex**, Head Sommelier at La Table de l'Ours 🍷 in Val-d'Isère.

The MICHELIN Young Chef Award, sponsored by Métro, went to **Théo Fernandez**, Head Chef at l'Auberge de la Forge 🍷 in Lavalette. In his early thirties, Théo Fernandez concocts author's cuisine, reflecting the local region. With his wife, Claire Comes, he also attaches great importance to work-life balance, adapting the restaurant's opening hours to free up family moments and to spend time on the ground among producers.

The MICHELIN Mentor Chef Award, sponsored by Blancpain, was awarded to chef **Yannick Alléno**. A genuine stalwart of modern French gastronomy and an unparalleled creator, particularly committed to transmitting his expertise, Yannick Alléno has trained many generations of chefs, many of whom have gone on to forge their own culinary signature.

Finally, 8 new establishments join the Passion Dessert selection. Created by the MICHELIN guide inspectors, and sponsored by Valrhona since its co-creation in 2019, Passion Dessert highlights a total of 58 establishments who bring the sweet orchestral score to the pinnacle of success.

Led by talented pastry chefs who radiate creativity and broaden the sweet repertoire, these restaurants stand out for their diversity. At **Hémicycle** 🍷 in Paris, Pastry Chef Aurora Storari hones desserts with remarkable intensity while reducing the amount of sugar to the bare minimum. **Aux Ambassadeurs by Christophe Cussac** 🍷🍷 in Monaco, Patrick Mesiano reinterprets the dessert trolley as a veritable ode and invitation to indulgence. At **Mont Blanc Restaurant & Goûter** 🍷 in Hauteluce, Benoit Goulard proposes two desserts in his surprise menu: one focusing on the region's best fruit and another, more indulgent treat, with harmonious, comforting flavors. The 5 other new Passion Dessert eateries are **La Table du Castellet** 🍷🍷🍷 in Le Castellet; **Le Pré Catelan** 🍷🍷🍷 in Paris' 16<sup>th</sup> district; **Auberge de l'III** 🍷🍷 in Illhaeusern; **Ceto** 🍷 in Roquebrune-Cap-Martin and **Le Cap** 🍷 in Saint-Jean-Cap-Ferrat.







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The full selection of the MICHELIN Guide France is available on the MICHELIN Guide website and mobile app. The print edition will also be available in all good French bookstores as of March 22, 2024, priced at 29 Euros.

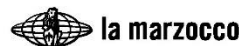
The MICHELIN Guide France 2024 at a glance:

Almost 3,000 restaurants recommendations, of which

- 30 restaurants , including 2 new additions;
- 75 restaurants , including 8 new additions;
- 534 restaurants , including 52 new additions;
- 94 restaurants , including 9 new additions;
- 392 restaurants Bib Gourmand, including 56 new additions.

Photos from the MICHELIN Guide France 2024 Ceremony can be found by clicking this link: <https://flic.kr/s/aHBqjBgPts>

### Partner logos







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### **About Michelin**

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